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Coffee drink prepn. with improved stability - by adding viscous

carrageenan and hydrophilic emulsifier to coffee

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Number of Countries: 001 Number of Patents: 001

Patent Family:

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JP 3083543	A	19910409	JP 89222321	A	19890829		199120 B

Priority Applications (No Type Date): JP 89222321 A 19890829

Abstract (Basic): JP 3083543 A

The stability and preservability of a coffee drink can be well improved when carrageenin of viscous type and a hydrophilic emulsifier e.g. cane sugar ester of fatty acid are added to it.

USE - Stability and preservability of coffee drink can be improved even at acidic region.

Dwg. 0/0

Derwent Class: D13

International Patent Class (Additional): A23D-002/00; A23D-005/24